



ATLANTIC CITY ♦ NEW YORK ♦ LAS VEGAS  
DENVER ♦ NEWARK ♦ TAMPA

# Gallagher's

[ EST. 1927 ]  
STEAKHOUSE



## APPETIZERS

NEW ENGLAND CLAM CHOWDER 10.00  
 FRENCH ONION SOUP GRATINÉE 9.00  
 SHRIMP SCAMPI 21.00  
 JUMBO SHRIMP COCKTAIL 23.00  
 JUMBO LUMP CRAB COCKTAIL 20.00  
 BAKED OYSTERS 18.00  
*Crabmeat, Baby Spinach Stuffed with Bacon & Hollandaise*  
 CLAMS CASINO 15.00  
 ARTISANAL CHEESE BOARD 25.00  
*Chef's Selection of Cheese with Seasonal Accompaniments*  
 HOT SEAFOOD SAMPLER 52.00  
*Coconut Shrimp, Clams Casino, & Fried Calamari*  
 VINE-RIPENED BEEFSTEAK TOMATO  
 & ONION SALAD 12.00  
*Balsamic Vinegar, Extra Virgin Olive Oil, Chopped Basil & Gorgonzola Cheese*

APPLE & CRANBERRY SALAD 14.00  
*Mixed Greens, Candied Walnuts, Shredded Carrot, Onion,  
 Diced Tomatoes, Honey Garlic Dressing*  
 CLASSIC CAESAR SALAD 12.00  
*Topped with Anchovies*  
 CHOPPED SALAD 14.00  
*Romaine, Radicchio, Chick Peas, Carrots, Asparagus, Grape Tomatoes,  
 Bermuda Onion, Kalamata Olives, Cucumber, Feta Cheese  
 & Lemon Vinaigrette*  
 MARYLAND CRAB CAKES 19.00  
*Roasted Red Pepper Aioli & Aged Balsamic Vinegar*  
 OYSTERS ON THE HALF SHELL MP  
*Ask Your Server For Today's Selection*  
 CHEF'S CHILLED SEAFOOD TOWER MP  
*All The Day's Best Selections Served On Ice... Great To Share*

## MAIN COURSE

DRY AGED PRIME NEW YORK SIRLOIN 49.00  
*Our Signature House-Aged Bone-In Sirloin*  
 KING CUT PRIME RIB OF BEEF 45.00  
 QUEEN CUT PRIME RIB OF BEEF 39.00  
 CENTER CUT FILET MIGNON 41.00  
*Served with Demi Glaze*  
 COWBOY STEAK 48.00  
 PORK TENDERLOIN 27.00  
*Marinated, Grilled Pork Tenderloin & Balsamic Apple Cider Reduction*  
 ROASTED SONOMA CHICKEN WITH PROSCIUTTO 31.00  
 COLORADO LAMB CHOPS 45.00 – 56.00  
*Small Rack - Approximately 14 ounces  
 Or  
 Full Rack - Approximately 21 ounces*  
 VEAL CHOP 44.00  
*Served with Demi Glaze*  
 CRAB CRUSTED PACIFIC SALMON 38.00  
*Béarnaise Sauce & Grilled Asparagus*  
 AHI TUNA STEAK 35.00  
*Rare Sesame Seared Ahi Tuna with Pacific Farms Fresh Wasabi Aioli & Yuzu Ponzu Sauce*  
 SPLIT KING CRAB LEGS MP  
 JUMBO LUMP CRABCAKES 38.00  
 FRESH MAINE LOBSTER MP  
 SAUCES TO COMPLIMENT YOUR SELECTION 4.00  
*Sauce Béarnaise – Brandied Peppercorn – Caramelized Shallot & Beaujolais*

**SURF & TURF**  
 CENTER CUT FILET MIGNON &  
 AUSTRALIAN LOBSTER TAIL  
 MP

**NEW YORK NEW YORK**  
 OUR HOUSE-AGED NEW YORK SIRLOIN STEAK  
 PAIRED WITH A BROILED MAINE LOBSTER  
 MP

RARE = COOL RED CENTER    MEDIUM RARE = WARM RED CENTER    MEDIUM = PINK CENTER  
 MEDIUM WELL = GRAY CENTER, HINT OF PINK    WELL = CHARRED EXTERIOR GRAY CENTER

## SIDES

SEASONAL VEGETABLE PLATE 22.00  
 COLOSSAL BAKED POTATO 8.50  
 YUKON GOLD MASHED POTATOES 8.50  
 CRISPY FRIED VIDALIA ONION STRAWS 8.50  
 SPINACH, SAUTÉED OR CREAMED 9.00  
 SEASONAL MUSHROOM MEDLEY 9.00  
 SAUTÉED FRENCH GREEN BEANS 9.00

LYONNAISE POTATOES 9.00  
*Layered Thinly Sliced Potatoes & Sautéed Vidalia Onions*  
 ROASTED CAULIFLOWER 9.00  
*Tossed in Olive Oil, Parmesan & Bread Crumbs*  
 JUMBO ASPARAGUS 9.95  
*Hollandaise Sauce*  
 BAKED SWEET POTATO 8.00  
*Cinnamon Butter*  
 BRUSSEL SPROUTS 8.50  
*Roasted with Garlic, Olive Oil & Pancetta*  
 WHITE TRUFFLE FRENCH FRIES 8.00  
*Shoestring French Fries, Tossed with Parmesan Cheese,  
 White Truffle Oil & Parsley*

*For All Private Party Information Call 609-340-6555  
 All Major Credit Cards Accepted.*

*18% Gratuity Will Be Added to Parties of 8 or More Guests*